

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	LIDO	33	0	No	
	THE DECK AREA OF THE REVOLVING DOORS ON THE PORTSIDE AND STARBOARD SIDE OF THE ENTRY TO THE PANTRY IS COVERED WITH CARPET. THE AREA IS BECOMING WORN AND NOT EASILY CLEANABLE.				
	PCSC to review floor covering for this area.				
2	LIDO-WAREWASH	26	0	Yes	
	TWO SOILED SERVING UTENSILS WERE STORED AS CLEAN.				
	F&B corrected this during the inspection & crew were re-instructed. Head waiter to monitor the area throughout service times and ensure retraining is carried out at regular intervals.				
3	PIZZERIA PANTRY	20	0	No	
	A SCRATCHED AND PITTED CUTTING BOARD WAS STORED IN THE CLEAN UTENSIL AREA.				
	F&B has referred this to the onboard Carpenter for re-shaving.				
4	CROONER BAR	20	0	No	
	A SCRATCHED AND PITTED CUTTING BOARD WAS STORED IN THE UTENSIL AREA.				
	F&B has referred this to the onboard Carpenter for re-shaving.				
5	POOLS GENERAL	10	0	No	
	THE DEPTH MARKERS ARE NOT DISPLAYED PROMINENTLY SO THEY ARE SEEN FROM THE DECK.				
	Staff Captain has ordered additional signage.				
6	COMMENDATION	*	0	No	
	THE ENGINEERING STAFF SHOULD BE COMMENDED FOR THE EXCELLENT RECORD KEEPING AND OVERALL OPERATIONS OF THE PROGRAM.				
7	MAIN GALLEY - DECK 5	33	0	No	
	THE DECK UNDER THE WATER STATION IN THE PORTSIDE DISHWASH AREA WAS SOILED WITH FOOD RESIDUE.				
	F&B Corrected this during the inspection & crew were re-instructed.				
8	MAIN GALLEY - DECK 5	30	0	No	
	THE HANDWASH STATION IN THE PORTSIDE DISHWASH AREA DID NOT HAVE A SIGN STATING "WASH HANDS OFTEN".				
	F&B Sign was placed during the inspection.				
9	MAIN GALLEY - DECK 5	30	0	No	
	THE TOILET ROOM IN THE PORTSIDE DISHWASH AREA DID NOT HAVE A COVERED WASTE RECEPTACLE.				
	F&B has ordered proper waste receptacle bins.				
10	MAIN GALLEY - DECK 5 & 6 COFFEE STATIONS	08	0	No	
	THE BACKFLOW PREVENTERS (WATTS N9) ON THE COFFEE MACHINES IN THESE AREAS WERE LEAKING.				
	This was corrected during the inspection.				
11	FOOD SERVICE GENERAL	20	0	No	
	SOFT SEALANT WAS NOTED ON THE BACKPLATE OF THE MEAT SLICERS IN THE FOOD SERVICE AREAS. IT WAS STATED THAT THE VESSEL DOES NOT DO THIS. RATHER, IT IS DONE BY THE MANUFACTURER.				
	Waiting reply from Hobart				
	ALSO, A CHLORINE SOLUTION IS USED TO DISINFECT THE SLICERS. THIS IS LEAVING A WHITE POWDERY RESIDUE AND IS STARTING THE CORROSION PROCESS. IT MAY BE NECESSARY TO FIND ANOTHER WAY TO SANITIZE THESE MACHINES.				
	Waiting reply from Hobart.				
12	CORRECTIVE ACTION STATEMENT	*	0	No	

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: CORAL PRINCESS - CAS - 2/12/2003.